

## PORTLAND MARKETS

## Latest Quotations in the Portland Markets

Complete Market Reports Corrected Each Day. Giving the Wholesale Prices of Commodities, Farm Produce and Vegetables.

PORLAND, Ore., Oct. 11.—Dealers in potatoes report a somewhat better feeling in the market and an improvement in outside demand.

Inquiries are coming from California points, and when the rather heavy crop of early river potatoes is handled at San Francisco and Los Angeles, the trade expects a good demand for Oregon late varieties in the South.

This expectation is based upon two points—a report of less than normal late crop in California and preference for the Northern product in any event.

## Grain, Flour, Feed.

Wheat—Walla Walla, 65c; Valley, 67c; bluestem, 69c; red, 65c.

Oats—White, \$23.00; gray, \$22.00.

Corn—Whole, \$27; cracked, \$28 per ton.

Barley—Brewing, \$22.00; feed, \$21; rolled, \$22@23.

Rye—\$1.50 per cwt.

Buckwheat—\$36.00 per ton.

Flour—Hard wheat patent, \$3.90;

straight, \$3.35; graham, \$3.50; rye \$3.00;

whole wheat flour, \$3.75; Valley flour,

\$3.40@3.65; Dakota, \$3.30@5.00; East-

ern rye, \$3.40; Pillsbury, \$3.20; Corvallis,

\$3.70.

Millettaffs—Middlings, \$24@25; chop,

\$15; bran, \$15; shorts, \$16.

Hay—Valley, timothy, \$11@12.60;

Eastern Oregon, \$15@16; clover, \$7@

7.50; cheat, \$7@7.50; alfalfa, \$11.

Grain bags—Foreign and domestic,

8 3-4c.

## Produce.

Poultry—Old roosters, 9@10c; hens, 14

@14c; fryers and broilers, 14@

15c; dressed chickens, 15@15c; geese,

live, 8@10c; dressed, 11@11c; turkeys,

young, 20@21c; dressed, 18@21c; ducks,

old, 14c; Spring ducks, 13@14c; pigeons

per dozen, \$1.00@1.25; squabs, \$1.75@2.

Cheese—Young America, 14@15c;

Oregon full cream, flats, 13@14c.

Eggs—Oregon ranch, 29@30c; East-

ern, 25@27c.

Butter—Country creamery, 26@27c;

city creamery, 30c; store, 15@15c; but-

ter, 28@29c.

Honey—Dark, 10@11c; amber, 12

@13c; fancy white, 14@15c.

Cheese—Young America, 14@15c;

Oregon full cream, flats, 13@14c.

Fresh Meats and Fish.

Fresh Meats—Veal, medium, 75 to 100

lbs., 7@8c; 100 to 150 lbs., 7@8c; 150

to 200 lbs., 6@6c; 200 lbs. and over, 4@

5c; pork, 8@8c; heavies, 7@8c; beef,

bullets, 2@3c; cows, 4@5c; steers, 5c;

14c; mutton, medium size, 7@8c;

large, 5@6c; Spring lambs, 8@8c.

Clams—Hardshell, per box, \$2.00; ra-

gar clams, \$2 per box.

Fish—Halibut, 5¢ black cod, 7c;

tuna, per lb., 20c; herring, 5c; flounders,

catfish, 9c; silver smelt, 6c; shrimp,

perch, 5c; sturgeon, 10c; sea trout,

5c; greylings, 8c; silversides, 5c@6c.

Coffee—Mocha, 24@25c; Java, fancy,

32c; Java, good, 20@24c; Java, or-

inary, 17@20c; Costa Rica, fancy, 18@

20c; Costa Rica, good, 12@18c; Ar-

menica, 16c per lb; Lion, 14c per lb;

Columbia coffee, 14c; Salvador, 11@

16c.

Oysters—Shoalwater Bay, per gallon,

\$2; per sack, \$3.50; Toke Point, \$1.00

## TIDE TABLE, OCTOBER

OCTOBER, 1906.

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	A. M.	P. M.	
	Low Water.	A. M.	P. M.
Date.	h.m. ft.	h.m. ft.	

	A. M.	P. M.
Date.	h.m. ft.	h.m. ft.
Monday	1. 12:19 8.3	1. 12:19 8.3
Tuesday	2. 0:29 8.2	2. 12:51 8.4
Wednesday	3. 1:09 8.1	1. 12:22 8.4
Thursday	4. 1:45 7.9	1. 1:52 8.4
Friday	5. 2:23 7.5	2:22 8.3
Saturday	6. 3:00 7.0	2:52 8.1
SUNDAY	7. 3:40 6.6	3:27 7.9
Monday	8. 4:26 6.2	4:05 7.6
Tuesday	9. 5:15 5.9	4:50 7.3
Wednesday	10. 6:17 5.8	5:48 7.0
Thursday	11. 7:27 5.9	6:58 6.5
Friday	12. 8:33 6.3	8:12 6.5
Saturday	13. 9:28 6.8	9:18 7.1
SUNDAY	14. 10:16 7.5	10:17 7.6
Monday	15. 10:58 8.1	11:09 7.3
Tuesday	16. 11:37 8.6	11:58 8.3
Wednesday	17. 12:15 9.0	12:53 8.7
Thursday	18. 0:46 8.5	12:53 9.4
Friday	19. 1:34 8.4	1:33 9.5
Saturday	20. 2:23 8.6	2:15 9.5
SUNDAY	21. 3:17 7.6	3:01 9.3
Monday	22. 4:15 7.1	3:52 8.7
Tuesday	23. 5:18 6.8	4:52 8.2
Wednesday	24. 6:32 6.8	6:01 7.7
Thursday	25. 7:48 6.9	7:23 7.3
Friday	26. 8:53 7.3	8:42 7.2
Saturday	27. 9:47 7.6	9:51 7.4
SUNDAY	28. 10:33 8.0	10:47 7.5
Monday	29. 11:12 8.2	11:35 7.7
Tuesday	30. 11:47 8.4	12:47 7.8
Wednesday	31. 0:17 7.7	12:19 8.6

	A. M.	P. M.
Date.	h.m. ft.	h.m. ft.
Monday	1. 6:15 0.5	6:36 1.4
Tuesday	2. 6:51 0.9	7:13 1.1
Wednesday	3. 7:25 1.6	8:23 0.9
Thursday	4. 7:55 1.6	8:23 0.9
Friday	5. 8:27 2.2	8:57 0.9
Saturday	6. 9:00 2.6	9:31 1.0
SUNDAY	7. 9:30 3.1	10:08 1.2
Monday	8. 10:17 3.5	10:52 1.3
Tuesday	9. 10:53 3.9	11:43 1.5
Wednesday	10. 11:58 4.2	12:50 1.7
Thursday	11. 0:42 1.6	1:37 4.2
Friday	12. 1:47 1.6	2:37 4.0
Saturday	13. 2:51 1.4	3:55 3.4
SUNDAY	14. 3:47 1.3	4:27 2.6
Monday	15. 4:37 1.1	5:10 1.7
Tuesday	16. 5:22 1.0	5:54 0.9
Wednesday	17. 6:05 1.0	6:37 0.2
Thursday	18. 6:50 1.1	7:22 0.3
Friday	19. 7:35 1.5	8:00 0.5
Saturday	20. 8:18 1.9	8:58 0.6
SUNDAY	21. 9:06 2.4	9:50 0.4
Monday	22. 10:00 2.9	10:50 0.2
Tuesday	23. 11:03 3.4	11:55 0.2
Wednesday	24. 12:20 3.7	
Thursday	25. 1:05 0.5	1:44 3.6
Friday	26. 2:17 0.7	3:02 3.1
Saturday	27. 3:31 0.9	4:00 2.4
SUNDAY	28. 4:17 1.1	4:55 1.7
Monday	29. 5:05 1.3	5:40 1.2
Tuesday	30. 5:47 1.4	6:20 0.8
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